

DRINKS/BEBIDAS

SIGNATURE/ ESPECIALES

Apple sake martini [6 oz]	150
Bonsai [5 oz]	150
Fujiyama [8.5 Oz]	150
Jin mu mojito [8 oz]	150
Lychee sake martini [6 oz]	150
Mikado mojito [6 oz]	150
Raspberry sake martini [6 oz]	150
Tokio martini [6 oz]	150
Magic moments	175

CHILL SAKE/SAKE FRIO

Sake [8 oz]	125
Dai gin jo platinum [10 oz]	370
Sake dry [6 oz]	195
Hanawaka [10 oz]	270
Karatamba [10 oz]	360
Yaegaki [10 oz]	270
Blue ozeki [10 oz]	270
Nigori [12.5 oz]	400
Raspberry [8 oz]	135
Apple sake [8 oz]	135
Lychee sake	135

HOT SAKE/SAKE CALIENTE

Sake [8 oz]	125
Dai gin jo platinum [10 oz]	370
Karatamba [10 oz]	360
Yaegaki [10]	270

BEERS/CERVEZAS

Sapporo [22 oz]	170
Asahi dry [12 oz]	95
Asahi select [12 oz]	100
Kirim ichiban [12 oz]	95
Coors light [12 oz]	85
Heineken [12 oz]	85
Domestic beer [12 oz]	75



SUSHI

	4 piezas	8 piezas
MIKADO MAKI Eel, cucumber roll wrapped with avocado Anguila y pepino, envuelto en aguacate	\$130	\$220
CASAMAGNA MAKI Shrimp, cucumber, cream cheese, avocado, wrapped with kanikama Camarón, pepino, queso crema, aguacate, envuelto en kanikama	\$130	\$220
CALIFORNIA MAKI Shrimp, kanikama, avocado, cucumber and tobiko Camarón, kanikama, aguacate, pepino y tobiko	\$130	\$220
FUTOMAKI Tuna, squid, shrimp, eel, tamago, kampyo, cucumber and shiso leaves Atún, calamar, camarón, anguila, tamago, kampyo, pepino y hojas de shiso	\$150	\$240
BANANA MAKI Crab tempura, octopus, cream cheese, spicy mayo, wrapped with avocado and fried banana Cangrejo tempura, pulpo, queso crema, mayonesa picante, envuelto en aguacate y plátano frito	\$110	\$200
SAKE MAKI Smoked salmon with cream cheese and wrapped in soy leaf Salmon ahumado, queso crema, envuelto en hoja de soya	\$120	\$210
MIKADO DRAGÓN MAKI Breaded lobster, avocado, cucumber, chipotle mayo, green onion and togarashi Langosta empanizada con panko, aguacate, pepino, mayonesa de chipotle, cebollín y nanami togarashi por fuera	\$150	\$240
CRISPY MAKI Shrimp tempura, cream cheese, yamagobo, sundried tomato, spicy seaweed Camarón tempura, queso crema, yamagobo, tomate deshidratado, mezcla de algas	\$130	\$220
CARIBE MAKI Coconut breaded roll, lobster, avocado, mango, Asian tartar Langosta caribeña, aguacate, mango, tártara asiática, empanizado con coco	\$150	\$240
MARRIOTT MAKI Yellowtail tuna, scallop, salmon, cucumber, sweet shitake wrapped with tuna Cajun tataki Hamachi, callo de hacha, salmón, pepino, shitake dulce, envuelto en tataki de atún	\$150	\$240
CRAB MAKI Breaded roll filled with crab salad, avocado, lime, masago and wasabi mayo Rollo empanizado, ensalada de cangrejo picante, aguacate, masago y mayonesa de wasabi	\$150	\$240
SPICY TUNA MAKI Tuna and spicy mayo Atún y mayonesa picante	\$120	\$210
HAMACHI MAKI Breaded roll with yellow tail tuna, cucumber, avocado, kampyo and spicy mayo Rollo empanizado, hamachi, pepino, aguacate, kampyo, mayonesa picante	\$150	\$240
TEKKA MAKI (6 pieces) (6piezas) Tuna roll Rollo de atún	\$120	
KANPYO MAKI Pickled Japanese squash Calabaza japonesa	\$110	

TEMAKI

SPIDER TEMAKI (1 piece) (2 oz) (1pieza) (60 grs) Soft- shell crab tempura, cucumber, avocado, cream cheese, wasabi-tobiko	\$160
CALIFORNIA TEMAKI (1 piece / 2 oz) (1 pieza / 60 grs) Kanikama, spicy mayo, cucumber, shrimp, avocado and cream cheese Cono de camarón, kanikama, mayonesa picante, pepino, aguacate y queso crema	\$150
TEKKA TEMAKI (1 piece / 1 oz) (1 pieza/ 30 grs) Tuna Atún	\$150

SASHIMI

(8 pieces) (4 oz) (8 piezas) (120 grs) Tako/Octopus/Pulpo	\$170
Hamachi/Yellow tail tuna/Atún cola amarilla	\$250
Maguro/Tuna/Atún	\$250
Sake/Salmón	\$235
Saba/Mackerel/Macarela	\$210
Ika/Squid/Calamar	\$210

SELECTION OF MIKADO STYLE NIGIRI (6 pieces) (3 oz)	\$320
SELECCIÓN DE NIGIRIS MIKADO (6 piezas) (90 grs)	
NIGIRI MIKADO (1 PIEZA)	\$80
Tako, hamachi, maguro, sake, saba, ika, unagui, ebi, kanikama, tamago, ikura, masago, tobiko	

YAKIMESHI (2 oz) (60 grs)

Additional fried rice order will complete your dinner

Vegetables / Vegetales	\$70
Chicken / Pollo	\$80
Beef / Res	\$100
Shrimp / Camarón	\$100
Mixed / Mixto	\$105

TEPPAN-YAKI

All these dishes include miso or sumashi soup, steamed rice, vegetables and Japanese green tea

Estos platillos van acompañados con sopa miso o sumashi, arroz al vapor, vegetales y té verde

Calamari/Calamar (7 oz) (210 grs)	\$340
Beef filet/Filete de res (8 oz) (240 grs)	\$420
New York strip (8 oz) (240 grs)	\$440
Salmón (7 oz) (210 grs)	\$360
Grouper/Mero (7 oz) (210 grs)	\$360
Chicken breast/Pechuga de pollo (8 oz) (240 grs)	\$360
Vegetarian/Vegetariano	\$280
Ribeye (8 oz) (240 grs)	\$440
Scallop/Callo de hacha (7 oz) (210 grs)	\$340
Tuna filet/Filete de atún (7 oz) (210 grs)	\$380
Shrimp/Camarón (10 pieces) (10 piezas)	\$395
Swordfish/ Pez espada (7 oz) (210grs)	\$350

COMBINATIONS [8OZ]COMBINACIONES

Two item combination Dos ingredientes	\$445
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NOODLE BAR

GYOSA Dumpling served in beef broth with vegetables and eggs Dumpling en caldo de res con vegetales y huevo	\$130
KAISEN SOUPE Harusame, shrimp, scallops, calamari, mussels, shitake, bok choy, wakame Fideos harusame, camarón, callo de hacha, calamari, mejillones, shitake, bok choy, wakame.	\$180 (3 ONZAS) (8 ONZAS)
UDON Udon nodles, chikuwa, inari, age, spring onion, wakame, negi, kakiague tempura and shrimp tempura Udon, chikuwa, inari age, tallo de cebolla chambray, wakame, negi, kakiague y camarón tempura.	\$180 \$355
YAKI UDON Grilled noodle with chicken, beef, vegetables and yaki soba sauce. Pasta udon asada con pollo, res y vegetales con salsa yakisoba	\$120 \$315
YAKI SOBA Egg noodles with shrimp, New York steak, vegetables and yaki soba sauce. Fideos orientales asados con camarón, New York y vegetales con salsa yakisoba	\$130 \$325
RAMEN NOODLES (4 oz) (120 grs) Tonkotsu broth, pork Chashu, wakame, negi, menma and sesame Caldo Tontksu, cerdo Chashu, wakame, negi, menma y ajonjolí	\$130

Selected items are not included in the total escape package or all-inclusive meal plans; there is an additional charge of \$250 Mexican pesos for each item.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses.